We Claim:

1. An animal protein product, comprising:

a container sealed against entrance of atmospheric air; and

a quantity of fresh, uncooked animal protein-containing material within said sealed container, said material comprising from about 45-80% by weight water, from up to about 50% by weight protein, from up to about 40% fat and up to about 6% ash,

said material being emulsified to include solid particles having a maximum dimension of up to about 7mm,

said material having a pH of from about 4-5.5,

there being less than about 5% by weight free oxygen within said sealed container,

said material being storable within said container at room temperature and without spoilage for a period of at least about 7 days.

2. The product of claim 1, said pH being from about 4.3-4.8.

3. The product of claim 1, said protein content being from about 8-18% by weight.

4. The product of claim 1, said fat content being from about 8-20% by weight.

5. The product of claim 1, said material comprising meat or meat by-products derived from poultry, beef, pork, lamb and mixtures thereof.

6. The product of claim 1, said material being storable for a period of at least about 30 days.

7. The product of claim 1, there being less than about 2% by weight free oxygen within said sealed container.

8.   The product of claim 1, said particle size being up to about 1.5mm.

9.   The product of claim 1, said container including a valved outlet port permitting removal of said material from the container.

10.   The product of claim 1, said container being collapsible during removal of said material from the container.

11.   The product of claim 1, said container including a valved relief port.

12.   A method of preparing fresh animal protein products useful as ingredients in extrusion, said method comprising the steps of:

     providing an incoming aqueous stream of material including fresh, uncooked animal protein and fat;

     blending said stream in a blender with the optional addition of additives to said blender;

     emulsifying said blended stream such that the blended stream includes solid particles having a maximum dimension of up to about 2mm;

     using an analyzer to analyze said emulsified material to determine at least the moisture content thereof;

     creating an output stream downstream of said analyzer; and

     adjusting the characteristics of said output stream in response to said analysis by addition of further quantities of animal protein and/or fat and/or said additives thereto.

13.   The method of claim 12, said adjusting step comprising the step of recirculating at least a portion of said analyzed stream by addition of said portion to said blender.

14.   The method of claim 12, said adjusting step comprising the step of adding ingredients selected from the group consisting of water, fat, and/or animal or vegetable-based protein to said blender.

15. The method of claim 12, including the step of storing data from said analysis in a microprocessor operably coupled with said blender and said analyzer, and using said microprocessor to control the operation of said blender.

5   16. The method of claim 12, including the step of reducing the particle size of said stream prior to entrance thereof into said blender.

17. The method of claim 12, including the step of adding steam and/or carbon dioxide to said blender.

10

18. The method of claim 12, said step of adding additional animal protein to said stream comprising the step of directing said analyzed stream and another, separate stream including animal protein and fat to a mixer, and mixing the respective streams therein.

15   19. The method of claim 12, said method being a batch method.

20. The method of claim 12, said method being a continuous method.

21. The method of claim 12, said analysis step including the steps of analyzing

20   the stream to determine the protein and fat content thereof, and also the pH thereof.

22. The method of claim 12, said analyzer selected from the group consisting of microwave, infrared, X-ray and ultrasound analyzers.

25   23. The method of claim 22, including the step of using a plurality of said analyzers to analyze said emulsified material.